

12/2017

Mod: E7/2SPA4

Production code: BBE2AP77Q



Diamond
catering equipment



2 ALLIGNED PLATES ON OPEN STAND

SEE MORE TECHNICAL DATA:

External dimensions - WxDxH (cm)	40x73x85
Nr. Plates 2,5 kW	2
Total power (kW)	5

HIDE THE OTHER TECHNICAL DATA:

Supply (N)	400V 3N 50/60Hz
Weight (kg)	58
Volume (m3)	0,4

The watertight pressed worktop is in 1.5 mm AISI 304 stainless steel. The fast-heating hot plates with safety device to prevent overheating, made in cast iron (round with diameter 150/200 mm or square with dimension 300x300 mm), are watertight fixed to the worktop and are powered by 1.5 kW and 2.6 kW heating elements with 6 (+1) positions thermostat for optimized power control. Indicator lights show when each hotplate is in operation. Rounded corners and a moulded recess trap liquids and prevent overflowing, ensuring also easier cleaning. Versions with GN 2/1 static oven (electric heating): stainless steel double-wall cooking chamber with enameled bottom (optional cast iron bottom), stainless steel double-wall door with insulating casing. Stainless steel chimneys. The electric oven has 5.3 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/ top temperature control for maximum cooking flexibility.

